

Flour for desserts, pastries, baked goods and special breads

GRU AU ROUGE

VIENNOISERIE FLOUR

T45 Wheat flour



— PRODUCT ADVANTAGES —

› Hard wheat flour for the traditional production of pastries.

- Perfect for the preparation of recipes rich in butter, eggs and sugar.
- Allows a good hydration level and a good tolerance.
- May be frozen.

simplifiez votre quotidien

Moul-Bie



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Croissant recipe

| | | | | | | |
|--|---|---|---|---|---|---|
|  |  |  |  |  |  |  |
| 1 000 g | 550 g | 40 g | 20 g | 120 g | 30 g | 500 g |
| Gruau rouge | Water | Fresh yeast (divide by 2 when using dry yeast) | Salt | Sugar | Milk powder | Butter (for folding*) |

Direct method

Bulk fermentation

Mixing



Slow speed: 5 mn
Fast speed: 6-8 mn



Slow speed: 5 mn
Fast speed: 14-16 mn



Final dough temperature:
24-25°C

1st fermentation

30-40 mn



20-30 mn

Cooling

30-40 mn
-18°C



4°C
Overnight

Folding (*with butter)

1 double fold, 1 single fold

Resting time

20-30 mn
-18°C



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Dividing & shaping

Triangles - croissant shaping



Triangles - croissant shaping

Proving

1h45- 2h
25°C



1h45- 2h
25°C

Baking

Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C



Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C

When using butter, use a very cold dough (freezer)

Ingredients

Wheat flour - Wheat gluten.

Nutrition declaration

per 100 g of flour

| | |
|------------------------|-------|
| Energy (kJ) | 1 422 |
| Energy (kcal) | 335 |
| Fat (g) | 1,2 |
| of which saturates (g) | 0,2 |
| Carbohydrate (g) | 66,4 |
| of which sugars (g) | 0,7 |
| Fibre (g) | 4,0 |
| Protein (g) | 12,9 |

Contains negligible amounts of salt



TOGETHER FOR
TASTE